



South Carolina Department of Health
and Environmental Control

Division of Acute Disease
Epidemiology (DADE)

CHESS Club

for providers

September/October 2011

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Who Reports What in CHESS?

Do you have multiple CHESS users in your facility? If so, do you and the other user(s) talk about who is reporting what in CHESS? This may sound like a silly question, but it is not. In all emergency events, communication is found to be the single biggest challenge.

So often, we assume instead of clarifying. Since August, I have been collecting information from the hospital CHESS users so that non-reporting issues can be identified and corrected. This is continuing the remainder of 2011 and will be updated each year. We have found errors where something was not reported month after month because one person thought the other person or department was reporting. We have also discovered printers that did not download results to the person responsible for reporting in CHESS.

Remember to ask the other users and departments in your facility what is reported by whom. To help you get started, here is a short list:

- STD/HIV (gonorrhea, Chlamydia, syphilis, HIV)
- Hepatitis (A, B, C, ...)
- Pertussis
- MRSA in blood cultures
- Animal bites – PEP recommended

In your facility, how do you and other CHESS users decide who reports? Do you take inpatients and someone else takes outpatients? Do you report STD/HIV and someone else reports cultures like MRSA-BSI and CRE? Talk with each other to be sure both or all of you are clear on who reports what in CHESS.

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DHEC Children's Health Services - Lead

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National Lead Poisoning Prevention Week

Run better unleaded

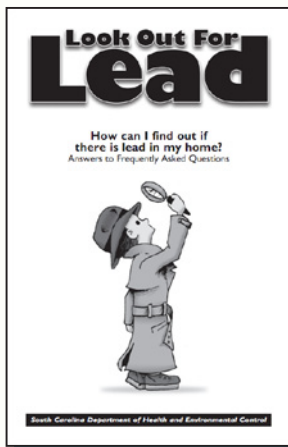
*Protect your children
from lead poisoning.*



Children are most commonly lead poisoned from exposure to lead-based paint, commonly found in homes built before 1978. Without proper precautions, disturbing the lead paint creates dust that settles on toys, window sills and floors. Children can easily swallow bits of dust and paint chips.

Lead poisoning can affect nearly every system in the body. Because lead poisoning occurs with no obvious symptoms, it frequently goes unrecognized. The Centers for Disease Control and Prevention childhood lead testing guidelines recommend that all children should:

- 1) receive a blood lead test at ages 12 months and 24 months; or
- 2) children aged 36-72 months should receive a blood test if they have not been previously screened.



SC DHEC offers printed materials that inform the general public about childhood lead poisoning elimination efforts in the state, as well as tips on how to prevent lead poisoning among young children. Childhood lead poisoning remains a major environmental health problem in the United States, and it is entirely preventable. Please do your part as public health professionals by spreading the message to your patient families and communities.

For more information on the elimination of childhood lead poisoning and/or resources please go to **My Health and Environment : Childhood Lead**
<http://www.scdhec.gov/administration/epht/Lead.htm>
<http://www.scdhec.gov/lead>

The DHEC 1129 cards are appropriate for sending the information or hard copies of results with all patient demographic information (as indicated above) included.

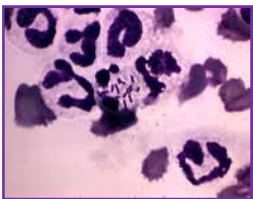
Recently, national concern developed as an outbreak of listeriosis was traced to cantaloupes. The contaminated cantaloupes, grown by Jensen Farms in Colorado, were labeled as Rocky Ford and shipped to many US states. A voluntary recall was issued by Jensen Farms on September 14, with over 50% of states in the US affected by illness and/or deaths caused by the bacterium *Listeria monocytogenes*. Cantaloupes that did NOT come from Jensen Farms are safe to eat but if in doubt as to the source of your cantaloupe, remember "when in doubt, throw it out."



As of October 18, no shipments to SC or cases of illness in SC have occurred.

What is Listeriosis?

Listeriosis is a serious infection caused by eating food contaminated with the bacterium *Listeria monocytogenes*. The disease primarily affects older adults, pregnant women, newborns, and adults with weakened immune systems. However, rarely persons without these risk factors can also be affected.



Listeria monocytogenes is commonly found in soil and water. Animals can also have the bacterium without appearing ill. With contaminated soil, water,

and animals as the origin, *Listeria* can contaminate foods such as meats & dairy products as well as fruits and vegetables. *Listeria* bacteria can survive for years, even in refrigerated temperatures. This means that items not contaminated when they arrive at food processing factories can also become contaminated with *Listeria* during the packaging process. Items such as hot dogs and deli meats, which do not have to be cooked before eating out of the package, are other sources of listeriosis.

How can risk be reduced?

Foods are contaminated with the bacterium in the field, at food processing plants, and even in your home. The risk may be reduced by recommendations for safe food preparation, consumption, and storage. Here are recommendations for protecting your home and food from *Listeria*.

- Wash all fruits and vegetables under running water just before eating, cutting or cooking, even if you plan to peel the produce first. Scrub firm produce such as melons and cucumbers with a clean produce brush.
- Although *Listeria* can grow at refrigeration temperatures, it grows more slowly at refrigerator temperatures of 40° F or less.
- Wrap or cover foods with a sheet of plastic wrap or foil or put foods in plastic bags or clean covered containers before you place them in the refrigerator. Make certain foods do not leak juices onto other foods.
- Place an appliance thermometer, such as a refrigerator thermometer, in the refrigerator, and check the temperature periodically. Place a second thermometer in the freezer to check the temperature there. Use precooked and ready-to-eat foods as soon as you can. The longer they are stored in the refrigerator, the more chance *Listeria* has to grow. If you have leftovers in your refrigerator, it's best to throw them out after three days, just to be sure.
- Clean the inside walls and shelves of your refrigerator with warm water and liquid soap, then rinse.
- As an added measure of caution, you can sanitize your refrigerator and kitchen surfaces with a mixture of 1 teaspoon of unscented bleach to one 1 quart of water. Allow the solution to stay on surfaces for 10 minutes before wiping clean with warm water. Bleach solutions get less effective with time, so discard unused portions daily.

Listeriosis in the News...continued

What are the symptoms?

A person with listeriosis usually has fever and muscle aches, sometimes preceded by diarrhea or other gastrointestinal symptoms. Almost everyone who is diagnosed with listeriosis has "invasive" infection, in which the bacteria spread beyond the gastrointestinal tract. The symptoms vary with the infected person, but can include mild, flu-like symptoms to more serious concerns of stiff neck, confusion, loss of balance, or convulsions.

How is Listeriosis diagnosed?

Diagnosis is confirmed only after isolation of *Listeria monocytogenes* from a normally sterile site, such as blood, or from amniotic fluid or the placenta in the setting of pregnancy. Microbiologists need to suspect *Listeria* every time they detect a beta hemolytic organism from blood, CSF, or placental specimens. Simple tests such as Gram stain and catalase can be performed quickly to distinguish *Listeria* from Beta Hemolytic *Streptococcus*.

Although *Listeria* is contracted by eating contaminated food, stool culture is not sensitive, and is therefore not recommended by DHEC or the CDC. Serological tests are also unreliable, and not recommended at the present time.

Labs are also requested to submit an isolate or broth to the DHEC Bureau of Laboratories for confirmatory testing and Molecular analysis. The SC BOL is a participant in the National Molecular Subtyping Network for Foodborne Disease Surveillance (PulseNet). When a PulseNet laboratory identifies a group of matching molecular fingerprints from patient isolates or foods, state epidemiologists can conduct a food consumption analysis with the corresponding patients. This type of analysis is helpful in identifying statistically linked foods to be investigated in foodborne outbreaks. This study was helpful in identifying cantaloupe as the implicated vector in the recent outbreak.

How is Listeriosis treated?

- Listeriosis is treated with antibiotics. A person in a high-risk category who experiences flu-like symptoms within 2 months of eating contaminated food should seek medical care and tell the physician or health care provider about eating the contaminated food.
- If a person has eaten food contaminated with *Listeria* and does not have any symptoms, most experts believe that no tests or treatment are needed, even for persons at high risk for listeriosis.
- Even with prompt treatment, some listeriosis cases result in death. This is particularly likely in older adults and in persons with other serious medical problems.

Reporting Listeriosis in SC

Listeriosis is a reportable condition in SC. It appears under Report Within 7 Days on the South Carolina 2011 List of Reportable Conditions. It should be entered electronically in CHES (Carolinas Health Electronic Surveillance System) or mailed on a DHEC 1129 card to your DHEC Regional Health Office www.scdhec.gov/administration/library/CR-009025.pdf

Labs are also requested to submit an isolate or broth to the DHEC Bureau of Laboratories for confirmatory testing or genotyping.

References

DHEC:

- www.scdhec.gov/health/disease/listeriosis.htm

CDC:

- www.cdc.gov/listeria/index.html

FDA:

- www.fda.gov/ForConsumers/ConsumerUpdates/ucm274114.htm
- www.fda.gov/AboutFDA/ContactFDA/StayInformed/RSSFeeds/FoodSafety/rss.xml

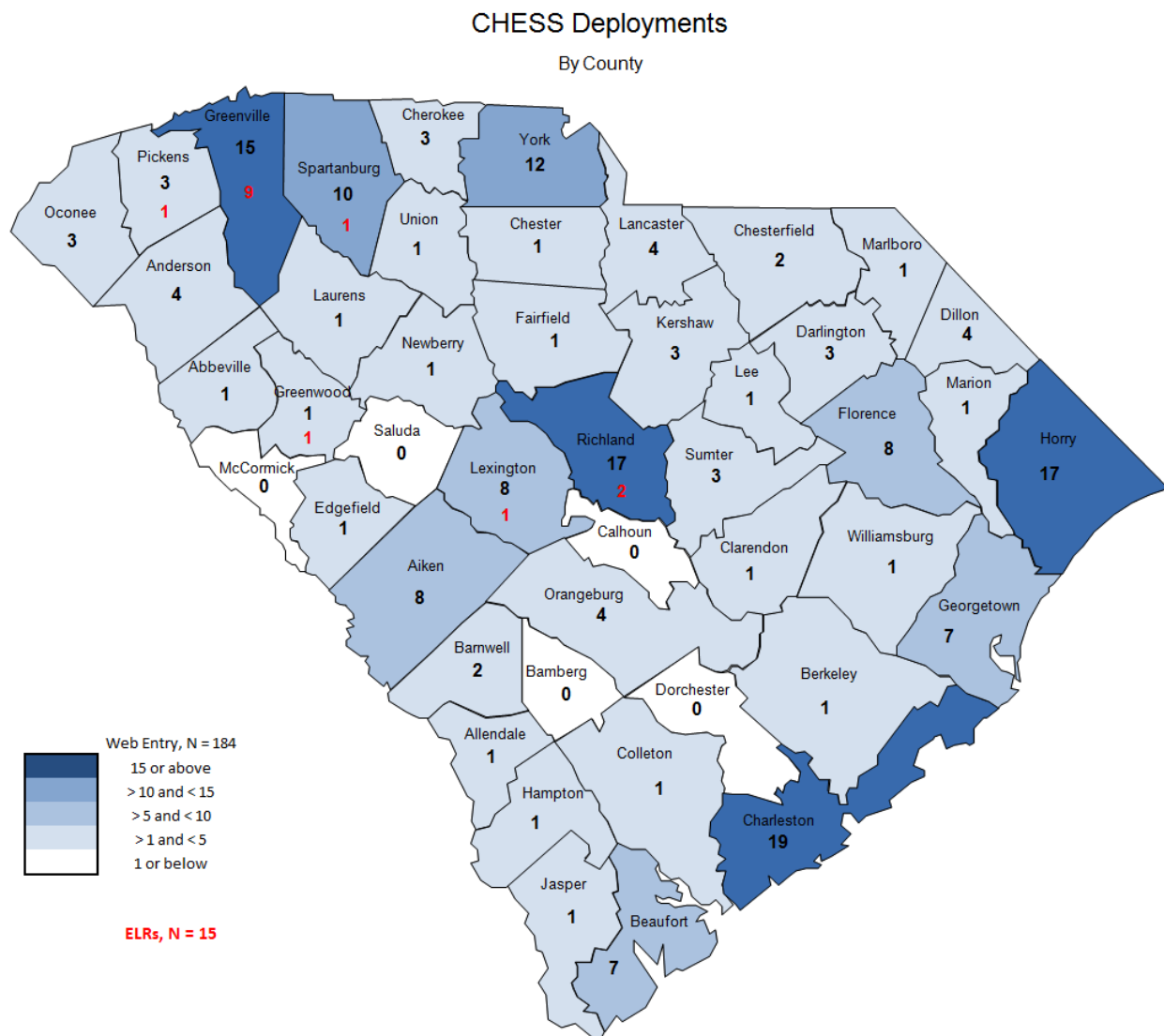
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Important Information about CHESS

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To schedule a deployment or find out more information about electronic reporting of SC 2011 Reportable Diseases/Conditions, please contact Ann W. Bell at 1-800-917-2093 or bellaw@dhec.sc.gov. Also contact Ann if you or your office needs retraining.

Anytime you have problems with accessing CHESS, please call the Help Desk 1-800-917-2093. Someone is there to help you Monday – Friday 9:00am – 4:30pm, except State holidays.



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By The Numbers

2011 Disease/Condition (as of October 12, 2011)

Disease/Condition as of October 12, 2011	Case Status		Total
	Confirmed	Probable	
Aseptic meningitis	150	1	151
Campylobacteriosis	319	14	333
Creutzfeldt-Jakob Disease	0	1	1
Cryptosporidiosis	59	50	109
Dengue Fever	1	2	3
Ehrlichiosis, chaffeensis	1	1	2
Encephalitis, LaCrosse	0	1	1
Giardiasis	87	3	90
Group A Streptococcus, invasive	91	0	91
Group B Streptococcus, invasive	40	0	40
Haemophilus influenzae, invasive	63	0	63
Hemolytic uremic synd, postdiarrheal	1	0	1
Hepatitis A, acute	10	0	10
Hepatitis B virus infection, Chronic	81	321	402
Hepatitis B, acute	28	2	30
Hepatitis C Virus Infection, past or present	2,728	13	2,741
Hepatitis C, acute	1	0	1
Hepatitis Delta co- or super-infection, acute	1	0	1
Hepatitis E, acute	1	0	1
Influenza, Rapid Test	44,161	0	44,161
Influenza, human isolates	496	0	496
Legionellosis	18	0	18
Listeriosis	7	0	7

list continued on next page

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By The Numbers

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2011 Disease/Condition (as of October 12, 2011)

Lyme disease	17	9	26
Malaria	4	0	4
Neisseria meningitidis, invasive (Mening. disease)	9	0	9
Novel Influenza A Virus Infections	7	0	7
Pertussis	69	51	120
Q fever, Acute	1	0	1
Q fever, Chronic	0	1	1
Rubella	1	0	1
S. aureus, vancomycin intermediate susc (VISA)	2	0	2
Salmonellosis	1,233	5	1,238
Scombroid fish poisoning	0	1	1
Shiga toxin-producing Escherichia coli (STEC)	16	0	16
Shigellosis	42	0	42
Spotted Fever Rickettsiosis	11	21	32
Strep pneumoniae, invasive	354	0	354
Streptococcal toxic-shock syndrome	2	0	2
Tetanus	0	1	1
Toxic-shock syndrome, staphylococcal	0	3	3
Tuberculosis	78	0	78
Typhoid fever (Salmonella typhi)	1	0	1
Varicella (Chickenpox)	12	0	12
Vibrio parahaemolyticus	5	0	5
Vibrio spp., non-toxigenic, other or unspecified	2	0	2
Vibrio vulnificus infection	2	0	2
West Nile Fever	0	1	1
Yersiniosis	3	0	3
Total	50,274	502	50,776